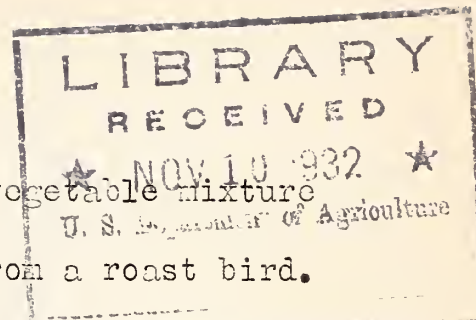


Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

1.9
H 755 Pr
A THANKSGIVING CHICKEN
- - - - -



A large chicken cooked in the casserole with a savory vegetable mixture makes an excellent Thanksgiving dish if you prefer a change from a roast bird. This is a good method for an older, heavier bird that requires long slow moist cooking. All the juices are retained in the gravy and the seasonings of the gravy penetrate the pieces of chicken, giving them a fine flavor. Browning the chicken first also adds to this rich flavor. The steam kept in by the tight lid makes the meat deliciously tender.

A good menu built around this casserole chicken would be— hot riced potatoes, sweet or white, or flaky boiled rice; spinach, string beans, or any other green vegetable; spiced crabapple jelly or some other tart relish; and the traditional pumpkin pie.

Casserole of Chicken with Vegetables

3 carrots	2 tablespoons butter or other fat
1 bunch celery	1 cup hot water
1 onion	1 cup milk
1 green pepper	1-1/2 tablespoons flour
4 or 5 pound fowl	

Slice or chop the vegetables in very small pieces. Cut up the fowl, season with salt and pepper, dust with flour, and brown delicately in the fat. As the meat is removed from the frying pan, place it in a casserole. Pour the chopped vegetables into the frying pan and let them absorb the browned fat. Then transfer them to the casserole, add a cup of hot water, cover, and cook in a slow oven (275°F.) for 3 hours, or longer if the fowl is very tough. Add more water from time to time if necessary. Just before serving, remove the pieces of fowl, and add the milk and flour, which have been mixed. Cook for 10 minutes longer and pour the vegetable sauce over the chicken, or replace it in the sauce and serve from the casserole.

- - - - M - - - -

